



Chef Nicolas Decloedt

Restaurant Humus x Hortense

de Vergnies straat 2 - Brussel - Belgium

[www.humusrestaurant.be](http://www.humusrestaurant.be)

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#perfection #vision #sharing #aesthetics***

Chef Nicolas Decloedt and his partner Caroline Baerten are the founders of the Brussels food collective 'Humus Botanical Gastronomy'. Their goal is to erase the boundaries between vegetable cuisine and fine dining.

Trained in some of the finest restaurants in Europe, chef Nicolas Decloedt has developed a style of cooking which is guided by the finest produce and foraged edibles. He has worked at In De Wulf in Dranouter, Mugaritz in San Sebastian, Chalet de la Forêt and Bon Bon in Brussels. Through honouring the food, the local producers and with using newest techniques, chef Decloedt is able to find the intersection where roughness and aesthetics meet.

Caroline Baerten, a former art historian, attended culinary institute Ter Duinen at Koksijde and later became also a registered nutritionist (RD). Her artistic skills are expressed in the interior design and the ceramic tableware she creates exclusively for Humus x Hortense. Behind the scenes, she takes care after the natural-organic wine selection. Eco-awareness is her passion in life.

Since January 2017, Humus has joined hands with Matthieu Chaumont from Bordeaux, France. His original cocktail creations are made under the umbrella of the famous 'Hortense' cocktail bar.

At Humus x Hortense, the menu is based on organic and seasonal foods. Not only the herbs are coming from their own urban garden, they also collaborate with local and small-scale producers near the city. Together with their wine experts, they have made a nice selection of natural wines and crazy beers from Belgian micro-breweries. The menu is a tribute to the rich culinary Belgian tradition. There is a twist in a contemporary and creative way by making use of the latest cuisine techniques.

The land of the producers dictate the rythm of Humus x Hortense.

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**References:**

founder and owner since: 2012

[Gault&Millau](#): 15/20

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